

FOOD

TO SNACK

Pork crackling, sherry vinegar	13
Seaweed crackling, sherry vinegar	11
Marinated martini olives	13.5
Cobb Lane baguette, house-herbed butter	12.5
Freshly shucked oysters, bourbon mignonette	7

TO SHARE

Jalapeno and goat's cheese croquette, sour cream & chive	17
Crispy potatoes, truffle aioli, Grana Padano 16mo	19
House whisky pickles	12.5
Baked Brie, hot whiskey honey, blistered cherry tomatoes	33

SUBSTANTIALS

Tuna tartare, house blue potato chips	31.5
Angus porterhouse steak, Cafe de Paris butter	37
Honey-glazed carrots, hummus	23

MEAT & CHEESE

Charcuterie selection <i>3 meats, baguette, seasonal accompaniments</i>	50
Cheese selection <i>3 cheeses baguette, seasonal accompaniments</i>	52
The EDV 'Everything' board <i>3 cheeses, 2 meats, martini olives, baguette, crackers, seasonal fruits, seasonal accompaniments</i>	120

SWEET

Cheesecake, rum butterscotch	15.5
Churros, mixed berry and limoncello coulis	15.5

Weekends and Public Holidays incur a 15% surcharge.

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"FEED ME"

chef's Selction (min 2 persons)

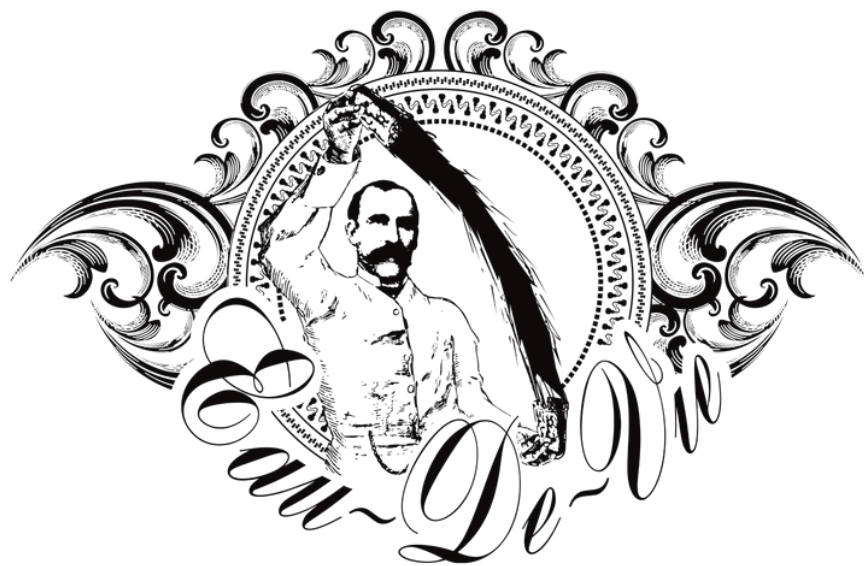
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Eau-de-Vie Melbourne takes every possible precaution when catering to dietary requirements; however, we cannot guarantee the absence of eggs, nuts, soy, milk, wheat, fish, or shellfish from anything produced in our kitchen. Serious or threatening dietaries require a reservation and a minimum 48 hours' notice prior to attending.